

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 08/03/2017
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION POC #2		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 445506		(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____		(X3) DATE SURVEY COMPLETED 08/02/2017	
NAME OF PROVIDER OR SUPPLIER GOOD SAMARITAN SOCIETY - FAIRFIELD GLADE				STREET ADDRESS, CITY, STATE, ZIP CODE 100 SAMARITAN WAY CROSSVILLE, TN 38558			
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETION DATE			
F 371 SS=F	<p>483.60(i)(1)-(3) FOOD PROCURE, STORE/PREPARE/SERVE - SANITARY</p> <p>(i)(1) - Procure food from sources approved or considered satisfactory by federal, state or local authorities.</p> <p>(i) This may include food items obtained directly from local producers, subject to applicable State and local laws or regulations.</p> <p>(ii) This provision does not prohibit or prevent facilities from using produce grown in facility gardens, subject to compliance with applicable safe growing and food-handling practices.</p> <p>(iii) This provision does not preclude residents from consuming foods not procured by the facility.</p> <p>(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.</p> <p>(i)(3) Have a policy regarding use and storage of foods brought to residents by family and other visitors to ensure safe and sanitary storage, handling, and consumption. This REQUIREMENT is not met as evidenced by: Based on review of facility policy, observation, and interview, the facility failed to maintain a sanitary kitchen by failure to ensure covered head and facial hair in the food preparation area, provide thermometers in 1 of 2 freezers and 1 of 5 refrigerator/coolers, secure opened refrigerated and frozen food, properly store resident dining plates, separate staff and resident food items, maintain clean kitchen equipment, and clean cooling fans for 1 of 2 walk-in refrigerator/freezers for 2 of 3 kitchens affecting 28 of 28 residents.</p>	F 371	<p>F 371 FOOD PROCURE, STORE/PREPARE/SERVE-SANITARY</p> <p>1. Immediate corrective actions were taken on 7/31/17 to reeducate staff regarding proper hair net and facial net use, thermometers were replaced to all coolers and freezers, all opened refrigerated and frozen food items were audited and closed securely in containers or zip lock bags. All dishware was immediately stored in an inverted manner meeting sanitary requirements. Staff member's food was removed from resident food refrigerator immediately. Stand up mixer was sanitized immediately to meet sanitary requirements. Two cooling fans were immediately cleaned per EVS.</p> <p>2. All 28 skilled residents had the potential to be affected by deficient practice. Staff education and scheduled audits will be performed by Dietary manager or designee.</p> <p>3. Dietary Manager educated Dining staff on the following topics: Appropriate hair net and beard guard use in the Dining Department, proper sanitation of equipment and placement for employee's personal food items. Education regarding storage of clean dishes, food storage and covering of food. Storage of chemicals and cleaning equipment. Education conducted on 8/4/17.</p>	8/4/17			

DRATORY DIRECTOR OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Administrator

8/23/17

Efficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued am participation.

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F 371	Continued From page 1 The findings included: Review of the facility policy Dress Code, revised 2/2016, revealed "...Hairnets (or hair and beard restraints) will be in place while in the food preparation or food storage area...hair to be covered completely..." Review of the facility policy Food Transport revised 2/2016, revealed "...internal temperatures of all refrigerators and freezers...recorded twice daily...staff member food/fluids will not be stored in the kitchen cooler/freezer..." Observation with Cook #1 on 7/31/17 at 8:40 AM, in the main kitchen, revealed upon entrance to the kitchen, no hair nets were available for use. Further observation revealed a maintenance employee working on the stove with no hair covering for the head or the beard. Observation with Cook #1 on 7/31/17 at 8:45 AM, in the ice cream freezer of the main kitchen, revealed no thermometer. Further review revealed 3 of 4 three-gallon ice cream containers with the lids not secured. Observation with Cook #1 on 7/31/17 at 8:50 AM, at the sandwich cooler of the main kitchen revealed no thermometer. Further review of the cooler revealed containers of egg salad, chicken salad, repackaged hot dogs, cheese slices, sliced ham, and chicken. Observation with Cook #1 on 7/31/17 at 8:55 AM, at the steam table of the main kitchen, revealed a triple plate warmer with uncovered dining plates stacked upright.	F 371	4. Corrective actions will be monitored by Dietary Manager or designee by conducting and documenting daily audits x8 weeks, then weekly x4 weeks, and monthly thereafter of above deficient practices. Audits will be reviewed and discussed during monthly Quality Committee Meeting for further recommendations. 5. Facility will be in compliance 8/18/17.	8/18/17	

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F 371	<p>Continued From page 2</p> <p>Observation with Cook #1 on 7/31/17 at 9:05 AM, of the storage cooler in the main kitchen, a lunch container labeled "mer" with a smiley face emoji. Continued observation revealed an unsecured, cracked lid on a plastic container filled with sliced radishes.</p> <p>Observation with Cook #1 on 7/31/17 at 9:10 AM, of the walk in freezer, in the main kitchen, revealed the following items open to air and unsecured: 25 beef patties, 15 chicken patties, and 5 veggie burgers.</p> <p>Observation with Cook #1 on 7/31/17 at 9:15 AM, of the prep table, of the main kitchen, revealed a covered stand up mixer with dried food debris on the base and arm of the mixer.</p> <p>Observation with Cook #1 on 7/31/17 at 9:20 AM, of the walk in cooler, of the main kitchen, revealed the dual cooling fan covered with dust debris.</p> <p>Observation with the Dietary Manager (DM) on 7/31/17 at 12:00 PM, in the main kitchen revealed Server #1 walked through the kitchen with no hair covering on the head. Continued observation revealed the case door to the ice cream freezer opened, the lid off of the 3 gallon container of chocolate ice cream, and no staff present. Further observation revealed 2 bags of candy (1 open) on the prep table.</p> <p>Observation with the DM on 7/31/17 at 12:30 PM, in the Tulip kitchen revealed a dual plate warmer with uncovered plates stacked upright. Continued observation revealed approximately 2 feet away the following: 2 mops, 1 broom, 1 dust pan, 1</p>	F 371			

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F 371	Continued From page 3 broom duster, and 1 covered large bucket labeled "broke glass". Interview with the DM on 7/31/17 at 3:45 PM, in the Conference Room confirmed the facility failed to ensure head and facial hair was covered in the kitchen preparation area, thermometers were present in all coolers and freezers, opened refrigerated and frozen foods closed securely, resident dining plates stored in a sanitary manner, maintain separate staff and resident food items, maintain clean kitchen equipment, and clean cooling fans in the 2 of 3 kitchens.	F 371			